

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 8/22/2012 **Business ID:** 114083FR
Business: 24/40 ROADSIDE CAFE

Inspection: 64002722
Store ID:
Phone: 9136627155
Inspector: KDA64
Reason: 01 Routine
Results: No Follow-up

15510 STATE AVE STE 11
 BASEHOR, KS 66007

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/22/12	09:10 AM	11:45 AM	2:35	0:40	3:15	0	
Total:			2:35	0:40	3:15	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Email Critical Violations 5 Lic. Insp. No
 Sent Notification To _____
 Address Verified p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R			
Good Hygienic Practices									
4. Proper eating, tasting, drinking, or tobacco use	p			
5. No discharge from eyes, nose and mouth.	p			
Preventing Contamination by Hands									
6. Hands clean and properly washed.	p			
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p			
8. Adequate handwashing facilities supplied and accessible.	p			
Approved Source									
9. Food obtained from approved source.	p			
10. Food received at proper temperature.	p			
11. Food in good condition, safe and unadulterated.	..	p	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 5%; border-left: 1px solid black; border-right: 1px solid black;">3-101.11*</td> <td style="border-right: 1px solid black;"><i>CRITICAL - Safe, Unadulterated, & Honestly Presented</i> <i>[Cook cracked raw in shell eggs for scrambled egg order then after the product was finished and plated, the cook used the same gloved hands to push the product aside on the plate to dispense cooked potatoes to complete the order - The same gloves were used to crack raw eggs and touch the cooked ready to eat scrambled eggs (COS-Product discarded and cook educated - Washed hands and changed gloves)]</i></td> </tr> </table>	<i>Fail Notes</i>	3-101.11*	<i>CRITICAL - Safe, Unadulterated, & Honestly Presented</i> <i>[Cook cracked raw in shell eggs for scrambled egg order then after the product was finished and plated, the cook used the same gloved hands to push the product aside on the plate to dispense cooked potatoes to complete the order - The same gloves were used to crack raw eggs and touch the cooked ready to eat scrambled eggs (COS-Product discarded and cook educated - Washed hands and changed gloves)]</i>						
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12. Required records available: shellstock tags, parasite destruction.	p			
Protection from Contamination									
13. Food separated and protected.	p			
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p			
Potentially Hazardous Food Time/Temperature									
16. Proper cooking time and temperatures.	p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
17. Proper reheating procedures for hot holding.	p			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
18. Proper cooling time and temperatures.	..	p	p	..			
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>									
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19. Proper hot holding temperatures.	p			
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>									
20. Proper cold holding temperatures.	..	p	p	..			
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>									

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes | 3-501.16(A)(2)(a)* **CRITICAL - PHF Cold Holding-<41°F**
[Reach in drawer (Bottom right one): Portioned chicken 45.8 degrees F, portioned turkey 45.7 degrees F, raw ground beef patties 44.7 degrees F, sliced ham in a plastic pan in the top drawer 53.7 degrees F- Product in danger zone due to the drawer being overstocked with product preventing it from being able to properly close (COS-Excess product removed and relocated to walk in cooler and the drawer was able to close completely, the ham was voluntarily destroyed by discarding in the trash due to being 53.7 degrees F for an unknown amount of time - The other side of the unit was holding potentially hazardous foods at or below 41 degrees F)]

21. Proper date marking and disposition. .. p p ..

This item has Notes. See Footnote 7 at end of questionnaire.

Fail Notes | 3-501.18(A)(2)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**
[Front line: Pork held for over 24 hours without a prep or use by date (COS-Product dated as cook confirmed when the product was made: 8-18)]

22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

This item has Notes. See Footnote 8 at end of questionnaire.

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. p

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES						
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Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required. p

29. Water and ice from approved source. p

30. Variance obtained for specialized processing methods. p

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control. .. p

Fail Notes | 3-501.15 **Proper cooling methods used for PHF**
[Roast cooled intact and not cut into smaller portions to allow for faster cooling of product within the allotted 6 hours]

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

34. Thermometers provided and accurate. p

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	..	p	p	..
<i>Fail Notes</i> 3-305.11(A)(2) <i>Food storage-protected from contamination [Pan of dried cranberries on the shelf to the right of the steam table does not have a cover over the top to protect from environmental contamination (COS-Transferred to a pan with a plastic lid)]</i>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
<i>This item has Notes. See Footnote 9 at end of questionnaire.</i>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	..	p	p	..
<i>Fail Notes</i> 3-304.15(A) <i>Single-use gloves only used for one task [Cook used one pair of single use gloves to crack raw in shell eggs then touch cooked ready to eat scrambled eggs afterwards (COS-Cook educated)]</i>						
Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [The interior of the front line has spilled Italian dressing at the back center of the bottom; the magnetic strip used to hold clean knives and utensils has build up of flaked off food debris within the grooves (COS-Both areas cleaned up)]</i>						
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i> 5-205.15(B) <i>SWING - Plumbing system maintained in good repair [The faucet at the 3 compartment sink has a leak located at the faucet head - When the spray hose is left on the faucet head will not shut off all the way allowing for water to leak; the hot water heater room has water from the air conditioner unit that condensates through pipe and directly onto the floor - Room is sloped with a floor drain to capture the condensation and divert to sewer lines]</i>						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
<i>Fail Notes</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door [Employee bathroom does not have a self closing mechanism to keep the door self closing]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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52. Garbage and refuse properly disposed; facilities maintained. p " " " " "

53. Physical facilities installed, maintained and clean. " p " " " "

<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [The back left corner of the enclave that houses the air conditioner units has a hole where the floor and wall meet creating an access point for pests]</i>
	6-501.12(A)	<i>Physical facilities clean [Area around and under the two fryers have build up of grease and food debris; the back left corner of the enclave that houses the air conditioner units has build up of debris around it]</i>

54. Adequate ventilation and lighting; designated areas used. p " " " " "

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p " " " " "

This item has Notes. See Footnote 10 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #22 Focus On Food Safety Manual (on the Website) [Owner requested a second manual]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Mechanical dishmachine 100 ppm Cl-

Footnote 2

Notes:

Ham and cheese omlette 158 degrees F off grill
Scrambled eggs 183 degrees F off grill

Footnote 3

Notes:

Left over beans reheated via water bath for 2 hours reached 168 degrees F
Left over cream gravy reheated via water bath for 2 hours reached 168 degrees F
Left over brown gravy reheated via water bath for 2 hours reached 165 degrees F

Footnote 4

Notes:

Chicken soup cooling since the previous night reached 39 and 41 degrees F respectively at time of inspection
Brisket cooling since the previous night holding at 41, 42, and 40 degrees F respectively at time of inspection
Turkey cooling since the previous night holding at 42 degrees F at time of inspection

Footnote 5

Notes:

Hot cabinet: Grits 148 degrees F
Steam well: Gravy 152 degrees F

Footnote 6

Notes:

The other side of the unit was checked and the product in those drawers were as follows:

Corned beef 41 degrees F, roast beef 42 degrees F, raw steak 41 degrees F, raw porkloin 43 degrees F - Drawers holding those units were closed allowing for product to remain out of danger zone. Product on the right side was done within the last 24 hours and inspector permitted establishment to keep the product.

Front line: Raw in shell eggs 41 degrees F, diced ham 40 degrees F, diced tomatoes 40 degrees F, ground sausage 41 degrees F, cantaloupe 40 degrees F, sauteed mushrooms 40 degrees F, cream cheese 41 degrees F, burger fixins (tomatoes and lettuce) 40 degrees F, sliced tomatoes 43 degrees F, turkey 43 degrees F, cottage cheese 41 degrees F, ambient 39 degrees F

Walk in freezer: All product frozen

Walk in cooler: Baked beans 41 degrees F, potato soup 38 degrees F, Hunter sauce 41 degrees F, raw beef tips 40 degrees F, turkey dinner 40 degrees F, meatloaf 40 degrees F

Reach in freezer: All product frozen

Front freezer: All product frozen

Pie cooler 1: Foster banana pie 36 degrees F, ambient 26 degrees F

Pie cooler 2: Blueberry cheesecake 36 degrees F, ambient 34 degrees F

Footnote 7

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Notes:

Items in the reach in drawers and in the front line are pulled from the main pan in the walk for daily needs; the main containers in the walk in cooler have the date on the container.

Baked goods produced Monday and discarded on Saturday night - Business closed Sunday and Monday

Footnote 8

Notes:

Consumer advisory regarding undercooked foods posted on all menus

Footnote 9

Notes:

Sanitizer buckets 300 ppm Quat - Ecolab Oasis 146 Multi Quat

Footnote 10

Notes:

License posted with other city business licenses at far end of counter area

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/22/2012 **Business ID:** 114083FR
Business: 24/40 ROADSIDE CAFE

15510 STATE AVE STE 11
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Inspection: 64002722
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Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/22/12	09:10 AM	11:45 AM	2:35	0:40	3:15	0	
Total:			2:35	0:40	3:15	0	

ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Sliced Ham Qty 0.25 Units lbs Value \$ 1.00

Description Product held in the temperature danger zone for an undisclosed amount of time

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Whole Muscle Roast Qty 10 Units lbs Value \$ 40

Description Product was not properly cooled and did not reach 41 degrees F within the allotted 6 hours for cooling potentially hazardous foods

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Scrambled eggs Qty 1 Units plate Value \$ 2.00

Description Product was adulterated due to cook cracking raw in shell eggs then touching cooked scrambled eggs with same gloves

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A